

4 Hour Time-Control for Food Safety Policy

Establishment Name: _____

Address: _____

Date: _____

Policy Overview:

This policy is to address the use of time, rather than temperature, as a food safety control. It should be noted that cooking raw animal product to proper internal temperatures, cooling hot foods to refrigerated temperatures and reheating previously cooled foods to 165°F must occur prior to and independent of using time as a food safety control. Foods identified below will be held no longer than 4 hours once placed under time control. Foods under time control will be discarded immediately upon the expiration of the below-described service period(s) and/or identification mark. All hot foods will be measured and verified at or above 135°F prior to going into time control. All refrigerated foods will be measured and verified at or below 41°F prior to going into time control. Ambient or room-temperature ready-to-eat foods going into time control without heating or refrigeration will be clearly identified in this policy. These foods will be discarded within 4 hours of any activity that makes the food non-shelf stable, such as processing or opening a commercial seal. Prior to implementation, this policy will be communicated to all staff involved in handling foods under time control.

Describe the foods and locations under time control:

Define the service period(s) for foods under time control:

If identification marks are used, provide a description of the system(s) (e.g. color code, time-in, time out, etc.):
